

## Brodetto di pesce alla Veneta

Venetian seafood soup with green tomatoes, peppers, and saffron

Serves 6

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| 1 cup extra virgin olive oil   | 1/2 pound orata (dorade) fillet, skin on, cut into 6 pieces  |
| 1 medium onion, finely chopped   | Kosher salt and freshly ground white pepper  |
| 4 medium green tomatoes, cut into 1/4-inch dice                            | 12 medium prawns, heads on, or large shrimp, preferably heads on, shelled and deveined             |
| 3 green bell peppers, cored, seeded, and cut into 1/4-inch dice            | 1/2 pound calamari, cleaned, bodies cut into 1/4-inch rings, tentacles cut into 3 to 4 pieces each |
| 1 tablespoon crushed red pepper flakes                                     | 1 1/4 cups dry white wine, such as Verdicchio or Pinot Grigio                                      |
| 1 1/2 teaspoons saffron threads  | 3 tablespoons white wine vinegar   |
| 1/2 pound monkfish fillet, any dark membrane removed, sliced into 6 pieces | 1/4 cup finely chopped Italian parsley   |
| 1/2 pound skate wing, skinned, cut into 6 pieces                           |  |
| 1/2 pound branzino or sea bass fillet, skin on, cut into 6 pieces          |  |

Place a Dutch oven or other large heavy pot over medium-high heat. Add the olive oil and onion and cook for about five minutes, or until the onion is soft and translucent. Increase the heat to high, add the tomatoes, green peppers, crushed red pepper, and saffron, and sauté for about ten minutes, stirring occasionally.

For even cooking, cut all the fish into pieces that are more or less the same size. Season all the fish lightly with salt and pepper. Reduce the heat to medium and carefully lay all the fish in the pot. If some fillets are thicker, add them to the pot first and allow them to cook for a few minutes before adding the more delicate pieces. Be careful not to overcook the fish. Place the prawns and calamari on top. Increase the heat to medium-high and add the white wine and vinegar. Cover and cook for about eight minutes, or until the fish is opaque and firm to the touch. Garnish with the chopped parsley and serve family-style in a large bowl.

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Recipe by Chef Fabio Trabocchi, adapted from *Cucina of Le Marche: A Chef's Treasury of Recipes from Italy's Last Culinary Frontier* (2006).



# Garden Café Italia

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## *Venice: Canaletto and His Rivals*

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